

**IN THE CLAIMS:**

Kindly amend claims 3 and 4 as follows:

1. (Previously Amended) A method of producing sparkling low alcohol content sake comprising the steps of:

saccharifying and fermenting steamed rice and malted rice (koji) in the presence of one or acids to produce low alcohol content unrefined sake (moromi);

filtering said low alcohol content unrefined sake (moromi) with a coarse mesh filter, or centrifuging the same, so as to separate turbid liquid filtrate having fermentation activity containing yeast contained therein from a first clear liquid filtrate;

further separating a second clear liquid filtrate from the turbid liquid filtrate having fermentation activity containing yeast by compressed filtration of said turbid liquid filtrate;

blending the above turbid liquid filtrate and the first and second clear liquid filtrates obtained in the above two steps, to produce a fermentation liquid, in a sealed vessel within a closed system;

and

fermenting the fermentation liquid.

2. (Previously Amended) The method of producing sparkling low alcohol content sake according to claim 1, wherein the fermentation is terminated when inner gas pressure in the sealed vessel produced by fermentation reaches  $2 - 5 \text{ kg/cm}^2$ .

3. (Currently Amended) The method of producing sparkling low alcoholic alcohol content beverage sake according to claim 2, wherein ~~after the sealing in the vessel~~, pasteurization is conducted when the fermentation liquid in said sealed vessel having reaches an alcoholic

~~econcentration content of 4 – 6% vol./vol., Japanese sake scaling of between -70 and -90, and an acidity of 3 – 4 pH.~~

4. (Currently Amended) The method of producing sparkling low alcohol content sake according to claim 1, wherein ~~the~~ said fermentation liquid is filtered within the closed system and the clear filtrate is sealed within the vessel when ~~the~~ said turbid liquid filtrate and ~~the~~ said clear liquid filtrate are blended and fermented in the sealed tank vessel, and the fermented liquid in the ~~said~~ sealed tank reaches alcoholic concentration of 4 – 6% vol/vol, Japanese sake scaling between -70 and -90, ~~and an~~ acidity of 3- 4 pH, and ~~an~~ inner gas pressure in the ~~said~~ sealed tank is at 2 – 5 kg/cm<sup>2</sup>.

5. (Previously Amended) The method of producing sparkling low alcohol content sake according to claim 4, wherein carbon dioxide is added into the said clear filtrate, when is then bottled.

6. (Withdrawn, Previously Amended) A sparkling low alcohol content sake in the sealed vessel comprising having inner gas pressure of vessel 2 – 5 kg/cm<sup>2</sup>, alcohol concentration 4 – 6%, Japanese sake scaling between -70 and -90, acidity 3 – 4 and absorbancy at 660 nm between 0 and 2.0.

7. (Withdrawn, Previously Amended) The sparkling low alcohol content sake according to claim 6, wherein the absorbancy at 660 nm is in the range between 0 and 0.01.

8. (Previously Added) The method of producing sparkling low alcohol content sake according to claim 1, wherein the turbid unrefined sake (moromi) and the first and second clear liquid titrates are blended in a blend ratio of from 1:10 to 1:30.

**DOCKET NO. SUD-002-USA-P**

9. (Previously Added) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out for 5 days to 2 weeks.

10. (Previously Added) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out at a temperature of from 6°C to 10°C.

11. (Previously Added) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out for 2 weeks at 10°C.

12. (Previously Added) The method of producing sparkling low alcohol content sake according to claim 1, wherein the saccharifying and fermenting of steamed rice and malted rice (koji) is carried out in the presence of lactic acid.